

## Degustation menu

The ultimate food experience; we tailor your menu to include your favourite ingredients and premium seasonal produce  
Sample menu, please contact us to discuss your event, indicative price only

### Sample menu

\$149.75 per person + GST

#### Cocktails on arrival

Pomegranate martini - Vodka, pomegranate syrup and lemon juice, sweetened with sugar syrup

Spiked Rose - Rosewater, cranberry juice and sweetened lime juice with Bacardi rum and chopped fresh watermelon

#### Canapés

Grilled sardines with pomegranate and pine nuts

Saffron chicken and almond bisteeya with roasted red pepper sauce

Tomato sorbet with basil oil and a crisp basil leaf

#### Individually plated courses

Salad of roasted beetroot, green lentils, baby spinach, caramelised walnuts and goat's cheese quenelle

Blue eye cod and celeriac soup scented with saffron and cinnamon

Fried cauliflower, chickpeas, and eggplant pickle with labneh and za'atar and sumac crispbread

Chargrilled quail with garlic, lemon bay leaf and olive oil on a bed of rocket

Crispy-skinned salmon fillet on warm roasted pumpkin with fresh basil, eschalot and chilli

Moroccan lamb tenderloin with preserved lemon and pinenut couscous, dressed with garlic, lemon juice and tahini

#### On the table:

Freshly sliced sour dough bread and toasted sesame oil Turkish bread

Sea salt, olive oil and cracked pepper

#### Dessert

Watermelon granita with sweet yoghurt and walnut praline

Coffee and fresh mint tea

Beverages - we can suggest and quote on wines to complement your chosen degustation menu

Chefs - are included in the menu price unless otherwise stated

Waitstaff - we can provide a quote on waiters experienced in degustation service

Equipment hire - we can provide a quote on equipment hire for your event eg crockery, cutlery, glassware, linen